

Chocolate Brioche Rolls using MELLA BRIOCHE POF



MELLA BRIOCHE POF	10.000 kg
Yeast	0.450 kg
Water, approx.	4.500 kg
<u>Chocolate drops*</u>	<u>3.000 kg</u>
Total weight	17.950 kg

* Gradually add towards the end of the mixing time.

Mixing time:	5 + 6 minutes, spiral mixer
Dough temperature:	26° C
Bulk fermentation time:	15 minutes
Scaling weight:	1.200 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	After the bulk fermentation time, divide the dough into 30 pieces and allow intermediate proof. After the intermediate proof, mould the dough pieces round, place 3 x 8 pieces on greased trays (60 x 20 cm each) and allow to prove. Bake after the final proof.
Final proof:	approx. 90 minutes
Baking temperature:	230° C
Baking time:	approx. 10 minutes